



William Green
x

Valentine's Day



Selection of small plates:

Pan-fried sea bass

marinated in rosemary, with toasted sourdough,
beetroot chutney and horseradish cream
(GF, with a vegan fish alternative available)

Whipped Camembert croquettes

with pomegranate, harissa honey and rocket
(Vegan and GF option of mushroom arancini available)

Red wine braised beef brisket

with caramelised shallot, potato pavé and celeriac,
apple and mustard purée
(Also available with a vegan dukkha nut roast)

Artisan prosciutto flatbread

topped with sun blushed tomato, garlic oil, vibrant salsa verde,
Manchego and Parmesan
(V, VE available)

Selection of Petit Fours:


Vanilla shortcake

with caramelised strawberry and chocolate mascarpone

Homemade French fancy

Rum and coconut truffle

(GF and vegan brownie alternative available)



v - vegetarian, ve - vegan, gf - gluten free
gf* - gluten free option available

